

M12

TAYLOR'S

Calendar

COOK

BOOK

1904

1904

NEW YORK

THE LEXINGTON PUBLISHING

CO. 15 NASSAU ST.

1904

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JANUARY			FEBRUARY			MARCH		
S	1	10 11 24 31	S	7	14 21 28	S	1	8 15 22 29
M	2	9 16 23 30	M	8	15 22 29	M	2	9 16 23 30
T	3	10 17 24 31	T	9	16 23 30	T	3	10 17 24 31
W	4	11 18 25 32	W	10	17 24 31	W	4	11 18 25 32
T	5	12 19 26 31	T	11	18 25 32	T	5	12 19 26 31
F	6	13 20 27 30	F	12	19 26 31	F	6	13 20 27 30
S	7	14 21 28 31	S	13	20 27 31	S	7	14 21 28 31
APRIL			MAY			JUNE		
S	1	8 15 22 29	S	1	8 15 22 29	S	1	8 15 22 29
M	2	9 16 23 30	M	2	9 16 23 30	M	2	9 16 23 30
T	3	10 17 24 31	T	3	10 17 24 31	T	3	10 17 24 31
W	4	11 18 25 32	W	4	11 18 25 32	W	4	11 18 25 32
T	5	12 19 26 31	T	5	12 19 26 31	T	5	12 19 26 31
F	6	13 20 27 30	F	6	13 20 27 30	F	6	13 20 27 30
S	7	14 21 28 31	S	7	14 21 28 31	S	7	14 21 28 31
JULY			AUGUST			SEPTEMBER		
S	1	8 15 22 29	S	1	8 15 22 29	S	1	8 15 22 29
M	2	9 16 23 30	M	2	9 16 23 30	M	2	9 16 23 30
T	3	10 17 24 31	T	3	10 17 24 31	T	3	10 17 24 31
W	4	11 18 25 32	W	4	11 18 25 32	W	4	11 18 25 32
T	5	12 19 26 31	T	5	12 19 26 31	T	5	12 19 26 31
F	6	13 20 27 30	F	6	13 20 27 30	F	6	13 20 27 30
S	7	14 21 28 31	S	7	14 21 28 31	S	7	14 21 28 31
OCTOBER			NOVEMBER			DECEMBER		
S	1	8 15 22 29	S	1	8 15 22 29	S	1	8 15 22 29
M	2	9 16 23 30	M	2	9 16 23 30	M	2	9 16 23 30
T	3	10 17 24 31	T	3	10 17 24 31	T	3	10 17 24 31
W	4	11 18 25 32	W	4	11 18 25 32	W	4	11 18 25 32
T	5	12 19 26 31	T	5	12 19 26 31	T	5	12 19 26 31
F	6	13 20 27 30	F	6	13 20 27 30	F	6	13 20 27 30
S	7	14 21 28 31	S	7	14 21 28 31	S	7	14 21 28 31

M12

Taylor's

...1904...

**CALENDAR
COOK BOOK.**

Published by

The Red Cross Pharmacy,

W. A. VROOMAN,

PHARMACEUTICAL CHEMIST,

(Successor to JOS. TAYLOR.)

Pratt Block, - PORTAGE LA PRAIRIE, MAN.

TO MY OLD CUSTOMERS

After serving you to the best of my ability for the past twenty years, I take this opportunity of thanking you for your patronage. My business has grown until it is one of the very best in the Province, but I have decided to sell out and seek a change for myself. Under the new management of my successor, Mr. W. A. Vrooman, the same square treatment will be given all customers as they have received in the past. You can RELY on what you buy at this store, and while quality will not be sacrificed for cheapness, you will find the prices uniformly fair and reasonable.

Read the advertising columns of this Calendar Cook Book carefully and then call at the store as freely as in the past. Whether you want to buy or not, call in and make yourself at home. Your prescriptions and recipes are all at the store on file and can be filled as in the past. With your help this store will be made the best in the country, and I trust that you will continue your patronage.

Yours respectfully,

JOS. TAYLOR.

ECLIPSES, 1904

In the year 1904 there will be two eclipses, both of the Sun.

1.—An Annular Eclipse of the Sun, March 17. Visible to the Southern part of Asia, Japan, the Philippine Islands, the Eastern half of Africa, and the Indian Ocean. Being annular along a line drawn just north of the Island of Madagascar across the Indian Ocean, the Malay Peninsular, Indo-China, and the northern end of the Island of Luzon.

11.—A Total Eclipse of the Sun, September 9. Visible to the western portion of South America, the Sandwich Islands, Polynesia, and the Pacific Ocean. The path of totality extending from the Marshall Islands across the Pacific Ocean to the northern part of Chili.

Aries. ♈ Head.

Gemini.
Arms. ♊

Leo.
Heart. ♌

Libra.
Reins. ♎

Sagittarius.
Thighs. ♐

Aquarius.
Legs. ♒



Taurus.
Neck. ♉

Cancer.
Breast. ♋

Virgo.
Bowels. ♍

Scorpio.
Loins. ♏

Capricornus.
Knees. ♐

Pisces. ♓ Feet.

MORNING AND EVENING STARS.

MERCURY will be Evening Star about January 1, April 21, August 10th and December 14, and Morning Star about February 10, June 8, and October 1.

VENUS will be Morning Star till July 7, then Evening Star the rest of the year.

JUPITER will be Evening Star till March 27, then Morning Star till October 18, and then Evening Star again the rest of the year.

NOTE.—Although the times in this Almanac are calculated for Winnipeg, Calgary and Victoria only, the standard times at every place not differing much in latitude may be approximated by adding 4 minutes for every degree west and subtracting 4 minutes for every degree east of Winnipeg.

Cakes, Etc.

Indian Pound Cake—Eight eggs, the weight of eight eggs of sugar, the weight of six eggs of Indian meal, half a pound of butter, one grated nutmeg. Stir the butter and sugar to a cream, beat the yolks of the eggs in with the butter and sugar, and whisk the whites perfectly light; stir the meal into the creamed butter, sugar and eggs; add the nutmeg and stir all well, adding the frothed whites the last thing. Pour into a buttered cake pan and bake in a moderate oven. This cake is delicious.

Sprite Cake—Before beginning to mix the cake pick over and wash with cold water a cupful of dried currants and rub them on a clean towel; stone a cupful of raisins and slice two ounces of citron; butter a large cake pan, or line one with buttered paper. When all these preparations are made, beat to a cream one cupful of butter, and two cupfuls of brown sugar; beat three eggs to a froth and stir them into the butter and sugar; then add to these ingredients a cupful of cold water, two tablespoonfuls of powdered cinnamon, half a teaspoonful of powdered cloves and half a nutmeg, grated. Sift together three and a half cupfuls of flour, a level teaspoonful of salt, and two heaping teaspoonfuls of TAYLOR'S Baking Powder, and stir the flour quickly into the above-mentioned ingredients. When the flour is nearly mixed with this, add the fruit, prepared as already directed, then put the cake at once into the buttered pan, set in a moderate oven, and bake it for about half an hour, or until a broom splat run into it can be withdrawn without being sticky with uncooked cake. When the cake is done, open the oven door, and let the cake cool gradually in the oven. When quite cool take out of the pan.

Layer Cake—One cup sugar, butter the size of an egg, three eggs, five tablespoonfuls milk, one cup flour, one-half cup of corn starch, two teaspoonfuls of TAYLOR'S Baking Powder.

Family Recipes

We do an enormous trade in compounding all kinds of recipes. We take special pains in the selection of herbs and chemicals required and you can rely on them being fresh and pure, and of full strength.

Reference Library

At a very large cost we have purchased a valuable Reference Library containing the very latest and best recipes for all purposes. We place this at the disposal of our customers FREE OF COST. If you want a recipe for any purpose you are welcome to copy what you want from these valuable books. Tell us what you want and we will help you to find it.

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Bring your Prescriptions and Recipes to

The Red Cross Pharmacy.

(Formerly Taylor's Drug Store.)

Prairie Block. - POERCE LA PRAIRIE.

2nd Month.

FEBRUARY, 1904.

29 Days.

Day Month.	Day Week.	HISTORICAL EVENTS.	Moon's Signs.	WINNIPEG			Moon's Phase.	Full Moon. Last Quarter. New Moon. First Quarter.	Winnipeg.	Calgary.	Victoria.
				Sun Rises.	Sun Sets.	Moon Rises.					
1	Mon.	Great Quebec fire, 1854, <i>Stormy</i>	♈	h. m.	h. m.	h. m.					
2	Tues.	<i>Purification.</i>	♈	7 36	4 51	rises.					
3	Wed.	Mendelssohn born, 1809	♈	7 34	4 53	6 45					
4	Thurs.	Marquis of Salisbury born, 1830	♈	7 33	4 55	8 4					
5	Frid.	Thos. Carlyle died, 1881	♈	7 31	4 57	9 23					
6	Sat.	Sir Henry Irving born, 1838	♈	7 30	4 59	10 39					
7	Sun.	<i>Scraggsima Sunday</i>	♈	7 28	5 0	11 50					
8	Mon.	Mary Queen of Scots be'd '87	♈	7 27	5 2	noon.					
9	Tues.	Treaty of Paris, 1693	♈	7 25	5 4	0 58					
10	Wed.	Queen Victoria married, '40	♈	7 23	5 6	2 3					
11	Thurs.	Thos. A. Edison born, '47 <i>Stormy</i>	♈	7 22	5 7	3 2					
12	Frid.	1st Legis. Council, Man., '35	♈	7 20	5 9	3 56					
13	Sat.	Captain Cook killed, 1779	♈	7 19	5 10	1 45					
14	Sun.	<i>Quinquagesima Sunday</i>	♈	7 17	5 12	5 26					
15	Mon.	Kimberley relieved, 1900 <i>wind</i>	♈	7 15	5 14	6 2					
16	Tues.	C. F. Benwell murdered, 1890	♈	7 13	5 16	sets.					
17	Wed.	<i>Ash Wednesday</i>	♈	7 12	5 17	5 53					
18	Thurs.	Battle of Paardeberg, 1900	♈	7 10	5 19	6 54					
19	Frid.	Butler takes Colenso, 1900	♈	7 8	5 21	7 56					
20	Sat.	Princess Louise born, 1867	♈	7 6	5 23	8 58					
21	Sun.	<i>1st Sunday in Lent</i>	♈	7 4	5 24	10 1					
22	Mon.	George Washington born, 1732	♈	7 2	5 26	11 7					
23	Tues.	Sir J. Reynolds died, 1791 <i>high</i>	♈	7 0	5 27	noon.					
24	Wed.	John K. Rats, poet, born, 1821	♈	6 58	5 29	0 11					
25	Thurs.	Battle of Trenton, 1776 <i>wind</i>	♈	6 56	5 31	1 15					
26	Frid.	Brabant occupies Jamestown '00	♈	6 54	5 33	2 17					
27	Sat.	Cronje surrendered, 19 0	♈	6 52	5 34	3 17					
28	Sun.	Lady Smith Relieved, 1900	♈	6 50	5 36	4 11					
29	Mon.	Archbishop Fabre born, 1827	♈	6 48	5 38	5 0					
				6 46	5 40	5 43					

A—Talking about trained dogs. Dawson is going to make a blacksmith out of his setter pup.

J—Why, does he show any marked intelligence in that direction?

A—Yes! even now when his master gives the signal he will make a bolt—for the door.

J—I made a discovery to-day.

A—What was it?

J—I found out I was good looking.

A—How did you find that out?

J—I was coming out of the station and there were about a dozen hack men calling to me "Hansome, Hansome".

A—Did you think they meant you?

J—Why of course they meant me.

A—Nothing of the sort, they referred to their carriages.

J—Well that's the first time I was ever taken for a carriage.

A—I fell off a 65 ft ladder yesterday.

J—It's a miracle you weren't killed.

A—Oh! I only fell off the first round.

A—Have you heard the story about the peacock?

J—No.

A—It's a beautiful tale.

J—I took a tramp up to the water-works to-day.

A—Did you leave him there?

A—I hear your sister married a rich husband?

J—No, he's a rich man but a poor husband.

A—Why do you call your horse "Regulator"?

J—Because all the other horses go by him.

Cakes, Etc.

Plain Sponge Cake—Three eggs, one cup sugar, three tablespoonfuls sweet milk, one cup flour, one teaspoonful of TAYLOR'S Baking Powder. Flavor and bake in a loaf, and the quicker a cake is ready for the oven the better the result, provided of course that the oven is properly heated.

Hickory-Nut Cake—Beat half a cupful of butter to a cream; add a cupful and a half of powdered sugar, beat until light. Measure two-thirds of a cupful of water; add one teaspoonful of TAYLOR'S Baking Powder to two cupfuls of flour and sift. Beat the whites of four eggs to a stiff froth; add the water and flour alternately; beat until smooth. Then add one-half the whites, fold in carefully and add one cupful of chopped hickory-nut kernels; then add the remainder of the whites. Bake in a round, deep cake-pan or Turk's head in a moderate oven for three-quarters of an hour. Ice with soft icing and decorate with halves of hickory-nuts.

Invalids' Cake—One pound flour, one and one-half teaspoonfuls of TAYLOR'S Baking Powder, two ounces of butter, two ounces white sugar, one-half pint of milk. Make milk and sugar luke warm, then add flour and butter which has been mixed together. Roll as thin as possible. More flour is sometimes needed.

Spanish Ome—Four eggs, leaving out the whites of three for icing, two cups of sugar, three-quarters cup of butter, one cup of milk, two cups flour, three teaspoonfuls of TAYLOR'S Baking Powder, one teaspoonful ground cinnamon, one teaspoonful ground cloves and one nutmeg. Bake in a long pan. Beat the whites of the eggs to a stiff froth and add a teaspoonful of white sugar. When the cake is baked, spread on the eggs and let brown a little.

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Surgical Supplies

All kinds of Gauzes, Cottons, Lints, Trusses, Bandages, Antiseptics, Dressings. Prepared by the most skillful workmen in the world.

In case of sickness or accident send for supplies to

THE RED CROSS PHARMACY.

(FORMERLY TAYLOR'S DRUG STORE.)

Pratt Block, . . . PORTAGE LA PRAIRIE.

3rd Month.

MARCH 1904.

31 Days.

Day	Month	Day Week.	HISTORICAL EVENTS.	Moon's Signs.	WINNIPEG			Moon's Phases.	WINNIPEG.	CANADY	VICTORIA.
					Sun Rises.	Sun Sets.	Moon Rises.				
1	TUES.		St. David's Day. <i>sharp frost.</i>		h. m.	h. m.	h. m.				
2	WED.		Massacre at Frog Lake, '85		6 44	5 41	rises.				
3	THUR.		Gen. Methuen captured, '02		6 42	5 43	6 53				
4	FRI.		Scott murdered at Fort Garry		6 40	5 44	8 11				
5	SAT.		Galacra took Stormberg, 1900		6 38	5 46	9 27				
6	SUN.		Artemus Ward died, 1876		6 36	5 48	10 40				
7	MON.		Florida became a State, '44		6 34	5 49	11 49				
8	TUES.		Rise of Paris Commune, 1871		6 31	5 51	moon				
9	WED.		Americus Vesputius, 1451 <i>ruin</i>		6 29	5 50	0 51				
10	THUR.		Edward VII. married, 1863 <i>or</i>		6 27	5 54	1 49				
11	FRI.		Chas. Sumner died, 1874 <i>snow.</i>		6 25	5 56	2 41				
12	SAT.		1st Pennsylvania Assembly, 1683		6 23	5 57	3 24				
13	SUN.		Bloomfontein occupied '00		6 20	5 59	4 1				
14	MON.		Emp'r of Russia, ass'n'd, '80		6 18	6 0	4 35				
15	TUES.		Cornwallis defeats Am'cns, '81		6 16	6 2	5 6				
16	WED.		Duchess of Kent died, 1861		6 14	6 4	5 33				
17	THUR.		St. Patrick's Day. <i>milder</i>		6 12	6 5	sets.				
18	FRI.		Completion of Suez Canal.		6 10	6 7	6 50				
19	SAT.		Lucknow taken, 1858 <i>changeable</i>		6 8	6 8	7 54				
20	SUN.		Sir Isaac Newton d, 1727		6 6	6 10	8 57				
21	MON.		Crete blockaded, 1897		6 4	6 12	10 2				
22	TUES.		Wm. I. of Prussia born, 1797		6 2	6 13	11 7				
23	WED.		Halifax Gazette 1st pub. 1752		5 59	6 15	moon.				
24	THUR.		H. M. S. Eurydice foundered, '78		5 57	6 16	0 8				
25	FRI.		Annunciation—Lady Day.		5 55	6 18	1 8				
26	SAT.		Death of Cecil Rhodes, 1902		5 53	6 20	2 3				
27	SUN.		Palm Sunday. <i>with</i>		5 51	6 21	3 51				
28	MON.		Canadians sailed for Africa		5 48	6 23	3 35				
29	TUES.		Dr. Ray Palmer d., 1887		5 46	6 24	4 14				
30	WED.		Crimea War ended, 1856		5 44	6 26	4 49				
31	THUR.		Treaty of Paris, 1856 <i>stormy.</i>		5 42	6 28	5 20				
					5 40	6 29	rises.				

5—On you know I had one of the funniest experiences to-day that I ever had in my life. I was out fishing, when I put my hand in my pocket to get my knife, I pulled out my pocket book and it fell over board.

7—Well that was too bad: was there very much money in it?

8—Yes, there was \$15.00 in bills and 100 shares of Railroad stock. It made me feel awful bad, see! It was all I had in the world. But the funniest part of the story is that a few hours after I caught a great big fish and on ripping it open what do you think? There was my pocket book inside that fish with my \$15.00 in money and 100 shares of Railroad stock.

7—Oh come! You just said just now that you only had 100 shares of stock.

8—That's all right, you see the stock was watered.

5—You know those two sisters you go with are always forgetting their ages.

7—They ought to put them down.

8—That's the trouble, they put them down several times and that's the reason they are growing so forgetful.

7—The reason I'm so fond of Carrie C. is that when other girls are proud of English descent or American, she is content to stand up and claim to be just a plain Canadian.

8—Well, you might be thankful that she's no plainer.

7—Riley drank a quart of whiskey at the wake.

8—Did any one know he was drunk?

8—Sure! The fellow in the coffin was dead next to him.

Cakes, Etc.

Chocolate Cake—One cup butter, two cups sugar, two and a half cups of flour, five eggs, one cup milk, two teaspoonfuls of TAYLOR'S Baking Powder, one-half cake chocolate, grated. Put in chocolate just before adding the flour, bake in jelly tins, ice with chocolate.

Sheet Cake—No. 1. One and one-half cupfuls of sugar, three-quarters cupful of milk, two and one-quarter cupfuls of flour, two eggs, butter the size of two eggs, two tablespoonfuls of TAYLOR'S Baking Powder. Put together in this order: One and a-half cupfuls of sugar and butter well creamed; add the beaten whites then the milk, (putting one teaspoonful of vanilla and one-half teaspoonful of lemon). Add the flour (with the Powder in it) and last the beaten yolks. It will be a nice, fine-grained cake. Bake about about forty-five minutes in a fair oven.

No. 2. ORANGE CAKE—To No. 1 add the rind of half an orange, and a teaspoonful of orange essence—of course omitting the vanilla, etc.

No. 3. ALMOND CAKE—To No. 1. add a tablespoonful of almond extract, and before baking spread over the top one-half cupful of chopped almonds.

No. 4. COCONUT CAKE—To No. 1 add a cupful of coconut (the unsweetened) to the butter and sugar, and one-half teaspoonful of lemon extract.

No. 5. CURRANT CAKE—To No. 1 add two cupfuls of prepared currants and a teaspoonful of lemon extract.

Sponge Cake—Three eggs, two cups of sugar, two cups of flour, one-half cup of cold water, one and a half teaspoonfuls of TAYLOR'S Baking Powder. Beat the eggs five minutes, add the sugar and beat ten; add one cup of flour, then the water and rest of flour with Baking Powder. Flavor with lemon.

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Pratt Block. - - PORTAGE LA PRAIRIE.

Cakes, Etc.

Orange Cake.—One cup sugar, half cup butter, yolks of three eggs, juice of one large orange, half cup sweet milk, one and two-thirds cups flour, two teaspoonfuls of TAYLOR'S Baking Powder. Rub the sugar and butter to a cream. Add the eggs and orange juice. Sift the Baking Powder into flour, and add the flour and milk alternately. The whites of the eggs is to be folded in last. Bake in layers, in an oven not too hot.

Angel Cake.—Whites of eleven eggs, one and a half cups sugar, one cup flour, one teaspoonful vanilla, one teaspoonful cream tartar, add cream of tartar to flour and sift five times. Have the whites beaten very stiff, and to them add the sugar very carefully and then the flour. Turn into an angel cake tin and bake slowly for three-quarters to one hour in a very slow oven. When done, turn upside down, letting it rest on two cups until cold.

Plum Cake.—One pound flour, one-quarter pound of butter, half-pound sugar, half-pound currants, two ounces candied lemon peel, half pint milk, two teaspoonfuls of TAYLOR'S Baking Powder. Mode: Put the flour in basin, with sugar, currants and sliced candied peel: beat the butter to a cream and mix these ingredients together with the milk, add it to dough and beat the whole well until everything is thoroughly mixed. Put the dough into a buttered tin and bake the cake one and a-half to two hours.

Seed Cake.—One pound butter, one pound sugar, one and a quarter pounds flour, four eggs, one teaspoonful of caraway seeds, three teaspoonfuls of TAYLOR'S Baking Powder, a little milk.

Cup Cake.—Butter the size of an egg, two cups of sugar, three cups flour, four eggs, one cup sweet milk, three tablespoonfuls of TAYLOR'S Baking Powder in flour. Flavor to taste.

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For all Toilet Articles Visit

The Red Cross Pharmacy.

(Formerly Taylor's Drug Store.)

Pratt Block, PORTAGE LA PRAIRIE.

Cakes, Etc.

Fried Cakes—One cup of sugar, two eggs, two tablespoonfuls (no more) melted butter, two-thirds cup of milk, pinch of salt, a little nutmeg, two teaspoonfuls of TAYLOR'S Baking Powder. Mix to a stiff batter. Fry in boiling lard.

Strawberry Short Cake—Two tablespoonfuls of sugar, three tablespoonfuls melted butter, one egg, one cup of milk, one pint flour, one-quarter teaspoonful of salt, two teaspoonfuls of TAYLOR'S Baking Powder sifted in the flour. Stir well and bake in one pan.

Raisin Cake—One cup butter, two cups white or brown sugar, half pound raisins, one-half an ounce of orange peel, one large cup milk, teaspoonful lemon juice, three teaspoonfuls of TAYLOR'S Baking Powder flour enough to make a good thick batter. Bake in a moderate oven.

Maple Sugar Cake—A delicious maple sugar cake that an old housekeeper makes takes one cup sugar, one-half cup of butter, one-half cup of milk, three eggs, the whites of two removed. Add lastly one and a half cups of flour, in which one heaping teaspoonful of TAYLOR'S Baking Powder has been stirred. It will make two long cakes. For the filling, take enough maple sugar to make a cupful when it has been melted on the stove, with as little water as possible, and the whites of the two eggs beaten stiff, with two tablespoonfuls of powdered sugar. Pour the maple sugar on the eggs hot, and beat all together until cool enough to spread. Spread on one cake for filling, place the other on it, and frost with the remainder of the maple sugar mixture.

Jumbles—Two cups sugar, one cup butter, one cup sweet milk, four cups flour, three eggs, three teaspoonfuls of TAYLOR'S Baking Powder. Mix thoroughly and drop on buttered tins. Sprinkle with sugar before baking.

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Cakes, Etc

Rice Griddle Cakes—Boil one cup of rice. Beat together three eggs, adding three cups of milk with the rice, and sift into this half a cup of flour to which a pinch of salt and TAYLOR'S Baking Powder has been added. Fry and serve immediately.

Drop Cookies—One cupful of sugar, one-half cupful butter, one cupful milk, whites of two eggs, two spoonfuls of TAYLOR'S Baking Powder, one-half nutmeg, and flour enough to stir very stiff. Drop in small spoonfuls on a buttered tin, sprinkle the top with English currants and sugar, and bake quickly. These are very fine.

Spice Cake—One-half cup brown sugar, one-half cup butter, one-half cup molasses, one-half cup sweet milk, two eggs, one teaspoonful cinnamon, one-half teaspoonful cloves, two teaspoonfuls of TAYLOR'S Baking Powder, two cups flour. This is nice for either a loaf or a layer cake.

Rock Cake—One cup sugar, two tablespoons butter, two eggs, two cups flour, two teaspoonfuls of TAYLOR'S Baking Powder, two cups currants. Drop from a spoon in small cakes.

Scones—Three cups sifted flour, add three teaspoonfuls of TAYLOR'S Baking Powder, and half a teaspoonful salt; then sift again. Mix one teaspoon granulated sugar with three teaspoons cold butter (cut in dice), and one cup milk, add the flour to the mixture, handling as little as possible. Cut into three portions, make with a silver knife a + and bake twenty minutes. On removing from oven rub over with a little butter.

Corn Muffins—Beat two eggs very light, add one teaspoonful of melted butter, one tablespoonful of brown sugar, two teacupfuls corn meal, one heaping tablespoonful of flour, to which add one teaspoonful of TAYLOR'S Baking Powder and a cupful of milk. Mix thoroughly, pour into greased muffin tins and bake in a quick oven.

Physicians' Prescriptions

Bring us the prescription written by your doctor and we will prepare the medicine with the purest and freshest drugs that science can produce.

We carry a stock of thousands of different medicines in order to have on hand exactly what you need, and at the time you need it, and we guarantee the purity of everything dispensed and the accuracy of dispensing. Every prescription is checked by two trained pharmacists and errors never occur.

58,000 Prescriptions

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In what we aim at in dispensing medicines. If we have not it stock exactly what is ordered, we will tell you.

"The Red Cross Pharmacy."

(Formerly Taylor's Drug Store.)

Pratt Block PORTAGE LA PRAIRIE.

7th Month.

JULY, 1904.

31 Days

Day	Month.	Day	Week	HISTORICAL EVENTS.	Month.	WINNIPEG			Month.	WINNIPEG			Month.	WINNIPEG		
						Sun	Mon	Tues		Sun	Mon	Tues		Sun	Mon	Tues
						Rates.	Sets.	Rates.		Rates.	Sets.	Rates.		Rates.	Sets.	Rates.
1	FRI	1	FRI	 Dominion Day	1	h. m.	h. m.	h. m.	1	h. m.	h. m.	h. m.	1	h. m.	h. m.	h. m.
2	SAT	2	SAT	1st largest captured '81	2	1 56	8 10	10 11	2	1 56	8 10	10 11	2	1 56	8 10	10 11
3	SUN	3	SUN	Spanish fleet destroyed, '98	3	1 57	8 10	10 11	3	1 57	8 10	10 11	3	1 57	8 10	10 11
4	MON	4	MON	Independence Day, U. S., 1776	4	1 58	8 10	10 11	4	1 58	8 10	10 11	4	1 58	8 10	10 11
5	TUE	5	TUE	Recep Newman died, 99 years	5	1 59	8 10	10 11	5	1 59	8 10	10 11	5	1 59	8 10	10 11
6	WED	6	WED	Homes and strike, 1892 and '93	6	1 59	8 10	10 11	6	1 59	8 10	10 11	6	1 59	8 10	10 11
7	THU	7	THU	British occupy Beth el, 1900	7	1 59	8 10	10 11	7	1 59	8 10	10 11	7	1 59	8 10	10 11
8	FRI	8	FRI	1st Dr. Dorr. Parson's moved, '72	8	1 59	8 10	10 11	8	1 59	8 10	10 11	8	1 59	8 10	10 11
9	SAT	9	SAT	Civil war ends, 1855	9	1 59	8 10	10 11	9	1 59	8 10	10 11	9	1 59	8 10	10 11
10	SUN	10	SUN	Cuba captured, 1791	10	1 59	8 10	10 11	10	1 59	8 10	10 11	10	1 59	8 10	10 11
11	MON	11	MON	Sir W. Laurier, Prem. '96	11	1 59	8 10	10 11	11	1 59	8 10	10 11	11	1 59	8 10	10 11
12	TUE	12	TUE	Battle of Boyne, 1690	12	1 59	8 10	10 11	12	1 59	8 10	10 11	12	1 59	8 10	10 11
13	WED	13	WED	Rev. J. J. in England, '88	13	1 59	8 10	10 11	13	1 59	8 10	10 11	13	1 59	8 10	10 11
14	THU	14	THU	House destroyed, 1794 followed	14	1 59	8 10	10 11	14	1 59	8 10	10 11	14	1 59	8 10	10 11
15	FRI	15	FRI	Kutaisi relieved, '00 by Shermans	15	1 59	8 10	10 11	15	1 59	8 10	10 11	15	1 59	8 10	10 11
16	SAT	16	SAT	Harriet V. Johnson, 1880	16	1 59	8 10	10 11	16	1 59	8 10	10 11	16	1 59	8 10	10 11
17	SUN	17	SUN	San Jacob, Aug. 1, 1791	17	1 59	8 10	10 11	17	1 59	8 10	10 11	17	1 59	8 10	10 11
18	MON	18	MON	First of Papal infamy, '70	18	1 59	8 10	10 11	18	1 59	8 10	10 11	18	1 59	8 10	10 11
19	TUE	19	TUE	Spanish Armada destroyed, 1588	19	1 59	8 10	10 11	19	1 59	8 10	10 11	19	1 59	8 10	10 11
20	WED	20	WED	Pope Leo XIII died, '93	20	1 59	8 10	10 11	20	1 59	8 10	10 11	20	1 59	8 10	10 11
21	THU	21	THU	Robert Burns died, 1796	21	1 59	8 10	10 11	21	1 59	8 10	10 11	21	1 59	8 10	10 11
22	FRI	22	FRI	Battle of Shrewsbury, 1403	22	1 59	8 10	10 11	22	1 59	8 10	10 11	22	1 59	8 10	10 11
23	SAT	23	SAT	Gen. Grant died, 1885	23	1 59	8 10	10 11	23	1 59	8 10	10 11	23	1 59	8 10	10 11
24	SUN	24	SUN	Battle of Niagara, 1813	24	1 59	8 10	10 11	24	1 59	8 10	10 11	24	1 59	8 10	10 11
25	MON	25	MON	Battle of Lundy's Lane, '14	25	1 59	8 10	10 11	25	1 59	8 10	10 11	25	1 59	8 10	10 11
26	TUE	26	TUE	Britain captured Louisbourg, '58	26	1 59	8 10	10 11	26	1 59	8 10	10 11	26	1 59	8 10	10 11
27	WED	27	WED	John Terry born, 1848	27	1 59	8 10	10 11	27	1 59	8 10	10 11	27	1 59	8 10	10 11
28	THU	28	THU	Wilberforce died, 1833	28	1 59	8 10	10 11	28	1 59	8 10	10 11	28	1 59	8 10	10 11
29	FRI	29	FRI	King of Italy assassinated, 1900	29	1 59	8 10	10 11	29	1 59	8 10	10 11	29	1 59	8 10	10 11
30	SAT	30	SAT	Primrose surrendered, 1900	30	1 59	8 10	10 11	30	1 59	8 10	10 11	30	1 59	8 10	10 11
31	SUN	31	SUN	Neelson destroys Fr. navy, '98	31	1 59	8 10	10 11	31	1 59	8 10	10 11	31	1 59	8 10	10 11

B Talking about mesmerism, I could put you under the influence and rob you of your watch if I wanted to
 2 Yes I guess not
 3 Yes I can. Now just stand on that chair and when I tell you to come down three times you will come down.
 4 You can make me stand on that chair and when you tell me to come down three times, I will do it. I guess not. You must be crazy
 5 We I just give me a chance (Joe gets on chair.)
 6 Come down off that chair
 7 No sir
 8 (Makes a pass before him.) This is the second time come down off that chair
 9 Remains standing. No sir
 10 (Comes and gets down.) Well you just stay there until I tell you to come down the third time.

1 (Coming down off chair) The idea of your talk about mesmerism. I'll show you some thing that is not a catch. This is the grandest thing I've got. It's all done by electricity. I can give you a shock of electricity that will put your nerves on that you will shake like a palmed old man for an hour or two.
 2 You can't make me believe that
 3 Well I'll just give you a shock so prepare yourself. Get up and walk down to each end of it. How do you feel now?
 4 I don't feel any thing
 5 Oh I know I have (my battery) I will go and get it. You must get everybody in the hall of this room
 6 Why what are you trying to do?
 7 I am trying to see how many looks I can get on a string of this time

Desserts, Etc.

A Dainty Dessert—Line a glass bowl with slices of sponge cake or ladies fingers, fill the bowl with sliced bananas, squeeze the juice and pulp from a quart of blackberries, sweeten it well, then pour it over the bananas, stand on ice until ice cold, then cover with a deep layer of whipped cream and serve.

Prune Shape—One and one-half pounds of best prunes (or figs), stew with a little sugar till quite tender. Strain the liquid from them and take out the stones; one six-ounce packet of gelatine, dissolved in one pint of cold water. Then add a small half-pint of boiling water mixed with juice of prunes, add one cup sugar and a few drops of salafin. Place the prunes around the mould and pour liquid over. Let it stand till quite cold. Blanched almonds are an improvement.

Strawberry Mould—Line a bowl with nicely flavored lemon jelly. Then put in a layer of strawberries, freed from their stalks and cut in halves. Setting this layer with a little more jelly, have a smaller mould the same shape as the first; stand it in the centre of the larger mould (failing a mould use a small, round tin or jam pot), and fill outer circumference with alternate layers of the strawberries and lemon jelly. Place the mould on ice to set, and meanwhile whip half a pint of cream to a stiff froth, adding about one-quarter of an ounce of best leaf gelatine, dissolved in a very little water or milk, and very gradually add to this a cupful of strawberry pulp (obtain by mashing fruit through sieve), sweetened to taste. When the jelly is set, remove the inner mould by pouring a little warm water into it and lifting out as quickly as possible. Then fill up the space thus left with the whipped cream and strawberry pulp, and put the mould back on the ice for an hour or two, when it can be turned out and served with cream.

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Sachet Powders	Grease Paints
Sponges	Sponge Bags
Sacks	Massage Rollers
Bathing Mitts	Bath Mats
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THE RED CROSS PHARMACY,

(Formerly Taylor's Drug Store.)

Pratt Block, PORTAGE LA PRAIRIE.

Desserts

Androsia - One pineapple chopped quite fine, one-half box of strawberries, six bananas sliced and the slices quartered, six oranges sliced and the slices quartered, one lemon cut fine, sweeten to taste. Add one wineglassful of sherry and set away until cold.

Charlotte Russe - One pint cream, one-quarter cup sugar, whites of two eggs, one teaspoonful granulated gelatine. Dissolve gelatine in as little boiling water as possible, whip cream and beat eggs very light, add all together and pour into mould lined with lady fingers.

Pineapple Cream - Four eggs, one-half pint milk, one-half pint double cream, three-quarters ounce of gelatine, three ounces sugar. Take the pineapple and trim well, cut in half, cut one-half in dice, the other half pound in mortar and pass through a hair sieve. Whip the cream, add the juice of pine, also the dice of pine, dissolve the gelatine in a gill of the pineapple syrup, add sugar, when cold add cream, and pour it into a decorated mould and set on ice.

Strawberry Sherbet - One pint of berries, one pint of granulated sugar, one pint of water, juice of two lemons, one tablespoonful of gelatine. Dissolve the gelatine in the water, add berries and sugar, and last of all the lemon juice. Stir lightly and freeze.

Caramel Custard - One quart milk, yolks two eggs, one cup white sugar, two tablespoons cornstarch, one-half large cup of caramel. Stir all together carefully, cooking in a double boiler. Serve cold, with whipped cream.

To make the caramel. - Two cups white sugar, one-half cup water. Put on a hot fire in a frying-pan, and stir constantly until it turns a dark brown color and becomes liquid. Remove from the fire and add one-half large cup of boiling water. Set away when cool in a jar for use. Will keep for weeks.

The Kitchen and the Cook

Determine largely the health
of the family.



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guarantee.

THE RED CROSS PHARMACY.

(Formerly Taylor's Drug Store.)

Pratt Block. PORTAGE LA PRAIRIE.

CALENDAR COOK BOOK

21

9th Month

SEPTEMBER, 1904.

30 Days

Day	Month	Day Week	Historical Events.	Moon's Sign.	M T W T F S S			Moon's Phase	Low Quarter	Full Moon	New Moon	First Quarter
					Sun Rises	Sun Sets	Moon Rises					
					h. m.	h. m.	h. m.					
1	Thurs	1	Strike C. P. R. Trackmen '01	♈	5 15	6 45	9 52					
2	Frid	2	Battle of Omdurman, 1898	♈	5 17	6 43	10 31					
3	Sat	3	Oliver Cromwell d. 1650	♈	5 18	6 40	11 16					
4	Sun	4	French Republic proclaimed, '70	♈	5 20	6 38	noon					
5	Mon	5	Labor Day <i>variable</i> <i>variable</i>	♈	5 21	6 36	0 11					
6	Tues	6	President M. Kinley shot '01	♈	5 22	6 34	1 15					
7	Wed	7	St. Louis taken by Union, '54	♈	5 24	6 32	2 26					
8	Thurs	8	Montreal captured '76	♈	5 25	6 29	3 42					
9	Frid	9	Dreyfus again condemned '99	♈	5 27	6 27	4 4					
10	Sat	10	Battle of Flodden, 1573	♈	5 28	6 25	7 0					
11	Sun	11	Flight of Kruger, 1900	♈	5 30	6 23	7 31					
12	Mon	12	C. Vanderbilt, N. Y., d. 1899	♈	5 31	6 21	8 4					
13	Tues	13	Gen. Montcalm killed '59 <i>rising</i>	♈	5 33	6 18	8 40					
14	Wed	14	President McKinley d. '01	♈	5 34	6 16	9 18					
15	Thurs	15	Duke York landed Que. '01	♈	5 36	6 14	10 2					
16	Frid	16	Macdonald born 1811	♈	5 37	6 12	10 40					
17	Sat	17	Battle of Anquetam, '63 <i>changing</i>	♈	5 39	6 10	11 41					
18	Sun	18	Capitulation Quebec, 1759	♈	5 40	6 7	noon					
19	Mon	19	Urethra perforated 1899	♈	5 42	6 5	0 56					
20	Tues	20	Siege of Laredo began 1870	♈	5 43	6 3	1 31					
21	Wed	21	Sir Walter Scott died 1832	♈	5 45	6 1	2 35					
22	Thurs	22	Mormonism founded, 1830	♈	5 46	5 59	3 36					
23	Frid	23	Autumn begins <i>with frequent</i>	♈	5 48	5 56	4 36					
24	Sat	24	Battle of Monterey '46 <i>advancing</i>	♈	5 49	5 54	5 26					
25	Sun	25	Montreal taken, 1775	♈	5 51	5 52	6 26					
26	Mon	26	Relief of Lucknow, 1857	♈	5 52	5 50	6 53					
27	Tues	27	Emancipation in Brazil, 1871	♈	5 54	5 48	7 30					
28	Wed	28	Capitulation Strasbourg, '70 <i>rising</i>	♈	5 55	5 45	7 52					
29	Thurs	29	Michaelmas Day	♈	5 57	5 43	8 29					
30	Frid	30	Lord Raleigh born, 1584	♈	5 58	5 41	9 12					

as soon as the butter landed on the cure, I started
and I went on up for I had a through ticket. I
guess I must have been about seven miles up
when I met the engineer coming back he had
the smoke stack under his arm. He asked me
where I was going. I told him I was going on
up. You see I was late. He said: "There's no
more going on up, everybody's coming down."
So I took a little rest on a cloud and started
back. Well I was coming down pretty fast
you see I was late and I met an old woman go-
ing up. I saw her coming towards me pretty
fast and I knew she couldn't see the smoke
ghosts nor the darkness for her glasses. I looked
ed her for so far up it all.

Q Did she switch off?
A No, the old woman was bald-headed. She
didn't have any switch.
Oh you ought to have seen me go through a
handkerchief, she said.

So I came on down
Q How you struck (lets frame did you?)
A Yes, sir, no one ever struck it any firmer
than I did. I looked round for my partner which
I had long time when I went up but it was gone.
The conductor had taken it.
Q We I what did you do?
A I found the company.
Q How did you come out?
A I got the case.
Q How was that? Couldn't you prove that
the conductor took it?
A Yes, but the judge said that anything a
conductor took was fair fare.

Q The man who tries to change a woman's
views is a fool.
A How do you know?
Q My wife told me so.

Soups, Etc.

Tomato Bouillon— One can tomatoes, one and one-half quarts stock, one table-spoon chopped onion, two bay leaves, four whole cloves, one level teaspoon celery seed, whites three eggs, two table-spoons salt. Put tomatoes and stock over fire; add onion, bay leaves, cloves, celery and pepper. Cover and cook twenty minutes. Strain through a sieve. Beat whites of eggs till partly light, add these to tomato, bring to a boil and boil rapid y five minutes. Strain through two thicknesses of cheesecloth. Re-heat, season with salt and serve with tiny cubes of toasted bread.

Potato Soup— One carrot, one onion, two large potatoes chopped fine. Boil and put through a colander; then add pepper and salt to taste, add a good size piece of butter, and one quart of milk, let come to a boil and serve.

Chicken Broth— Cut up a chicken, sprinkle a little salt over it, and put into three quarts of cold water and set it on a quick fire. When it comes to a boil set it where it will only simmer. When the meat is cooked tender you can take out the white parts, left of the rest remain until it is boiled from the bones. Mince fine the white part and then pound it in a mortar, adding as you pound it sufficient of the chicken water to thin it. You may thin it with water until it becomes liquid enough to drink. Put in a saucepan and boil it a few minutes. This is called chicken panada, and taken in small quantities will be found very nutritious. The broth may be thickened a little with rice or may have some bread toasted very brown, not burned, and broken up in the bottom of the soup plate, and the broth poured over it.

Bean Soup— One Pint beans, four quarts water, boil one hour, then put in a small piece of fat beef and boil two hours. Masher and strainer, add salt and pepper to taste. If too thin add one tablespoonful of flour.

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(Formerly Taylor's Drug Store.)

Pratt Block, PORTAGE LA PRAIRIE.

10th Month.

OCTOBER, 1906.

31 Days.

Day	Month	Day	Month	Historical Events.	Moon's Signs.	WINNIPEG			Moon's Phases	Winnipeg	Calendar	Friday
						Sun	Sun	Moon				
						Rises	Sets	Rises				
						h m	h m	h m				
1	SAT			Special postal delivery, '83		6 0	5 10	10 1				
2	SUN			Begham Young arrested, '71 cool		6 1	5 17	11 1				
3	MON			Captain Jack hanged, '73 winds		6 3	5 14	0 47				
4	TUE			First English Bible printed, 1535		6 4	5 13	0 7				
5	WED			Cornwallis defeated, 1781		6 6	5 10	1 18				
6	THU			Tennyson died, 1850		6 8	5 18	2 34				
7	FRI			Roger A. T. ... 1849		6 9	5 24	3 11				
8	SAT			U.S. N. ... 1849		6 11	5 24	5 13				
9	SUN			Rome won with Italy, '70		6 12	5 22	6 14				
10	MON			Ex Pres. Kruger b., 1855		6 14	5 20	6 15				
11	TUE			Rice war began, 1899		6 16	5 18	7 1				
12	WED			Boers invade Natal, 1899		6 17	5 16	7 34				
13	THU			Patric Queenston Ills., '73		6 19	5 14	8 41				
14	FRI			Boers occupy Newcastle, '99		6 20	5 12	9 33				
15	SAT			Bonaparte died at St. Helena, '15		6 22	5 10	10 30				
16	SUN			Ridley burned, 1555		6 23	5 8	11 27				
17	MON			Marshal MacMahon d., '93		6 25	5 6	12 45				
18	TUE			Vaccine discovered, 1776		6 27	5 4	0 20				
19	WED			Leigh Hunt born, 1764		6 28	5 2	1 25				
20	THU			Battle of Glencoe, 1899		6 30	5 0	2 26				
21	FRI			Battle of Eland's Laagte, '99		6 32	4 58	3 27				
22	SAT			First British Parliament, 1707		6 33	4 56	4 20				
23	SUN			Gen. Symonds died, 1809		6 35	4 51	5 11				
24	MON			Battle of Rietfontein, 1899		6 37	4 52	6 14				
25	TUE			Transvaal annexed, 1900		6 38	4 50	7 15				
26	WED			Van Mook born, 1800		6 40	4 48	8 20				
27	THU			Capt. Cook born, 1738		6 42	4 46	9 15				
28	FRI			Tammany ring ried, 1871		6 41	4 45	10 19				
29	SAT			Crologosa electrocuted, '01		6 45	4 41	11 14				
30	SUN			Nicholson's Nek distr., '99		6 47	4 41	12 15				
31	MON			His ...		6 50	4 39	1 1				

5 What do you think of a granite tablet for
protection against men?

7 It may be a right but I prefer to see a
man's sword in my hand.

3-I consider whiskey a good thing now and
then as a medicine.

4 Yes, because your wife told me that you
had taken a wet day for years.

1-My brother Jake has got a good job
in the ...
2-He is at the ...
3-Pick up the ...
4 Yes, he is ...
5 Thought he'd like the job. It is such
light work.

2 And you feel happy! The first time you ever
called on me?

4 Well you know then you see her father helped
me out.

1 My girl has no prettier lips I ever saw.

2 I'll put me up against her.

5-Why don't you eat your breakfast this
morning?
2- I don't like a bag to eat.
5-If you are in doubt about knowing a girl
what do you do?
2 Give her the largest of the dough.

Meat, Etc.

Beef Cakes—One pound of under-cooked roast beef, one-quarter pound of ham or bacon, a teaspoonful of sweet herbs, seasoning of pepper and salt, one large egg. Mince the beef and ham, add herbs, etc., and mix with the egg, which must be previously well-beaten; brush each cake over with a little white of egg, cover with bread crumbs, and fry quickly for five minutes.

Favorite Meat Pie—Take cold roast beef, or roast meat of any kind; slice it thin, cut it rather small, and lay it, wet with gravy and sufficiently peppered and salted, in a meat pie dish. If liked, a small onion may be chopped fine and sprinkled over it. Over the meat pour a cupful of stewed tomatoes, a little more pepper, and a thick layer of mashed potatoes. Bake slowly in a moderate oven till the top is a light brown. This makes a very good dish, and is a very great favorite with parties who do not usually like meat pie.

Sausage Rolls. Fry one pound of sausage. Make a good biscuit dough, roll each sausage in a small piece of the dough rolled thin. Bake until a nice brown. Save the sausage gravy to be eaten with rolls. Nice for tea.

Smothered Chicken—Dress a chicken, cutting open at the back, as for boiling; lay in a baking pan, the outside upwards, sprinkle with salt and pepper, and a lump of butter here and there, plenty of water for basting, then cover tightly with another pan, baste often, bake one hour. Make gravy in the ordinary manner. This way of cooking gives them a flavor not obtained in any other way.

Stuffing for a Turkey or Chicken. Take some bread crumbs and turn on just hot water enough to moisten them; put in a piece of butter, not melted the size of a hen's egg; add a spoonful of pulverized sage, a teaspoonful of ground pepper, and a teaspoonful of salt; mix thoroughly and stuff your bird.

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PRATT BLOCK.

PORTAGE LA PRAIRIE.

11th Month.

NOVEMBER, 1904

30 Days

Day	Month.	Day Week	Historical Events	Lunar Sun Moon	WINDING			Miles & Paces		
					High Knots	Low Knots	M. in Hours	New Miles	First Quarter	Last Quarter
1	Tues		Boers invade Cape Colony, '99		6 50	4 37	11 41	7 0	14	20
2	Wed		Jenny Lind died, 1887 <i>starry</i>		6 52	4 38	11 42	7 1	14	20
3	Thurs		Boers routed at Ladysmith, '99		6 53	4 39	11 43	7 2	14	20
4	Frid		Massacre at Warsaw, 1794		6 55	4 41	11 45	7 3	14	20
5	Sat		Battle of Inkermann, 1855		6 57	4 43	11 47	7 4	14	20
6	Sun		Ladysmith invested, 1899		6 59	4 45	11 49	7 5	14	20
7	Mon		Mackenzie admin. session, 1734		7 0	4 47	11 51	7 6	14	20
8	Tues		John Milton died, 1674 <i>low</i>		7 1	4 48	11 52	7 7	14	20
9	Wed		King Edward VII born		7 2	4 49	11 53	7 8	14	20
10	Thurs		Martin Luther born, 1483		7 3	4 50	11 54	7 9	14	20
11	Frid		Chicago architects beg'd, '87		7 4	4 51	11 55	7 10	14	20
12	Sat		Lord Minto, Gov. Gen. '98		7 5	4 52	11 56	7 11	14	20
13	Sun		French enter Vienna, 1805		7 10	4 53	11 57	7 12	14	20
14	Mon		Source of Nile discovered, 1770		7 12	4 55	11 59	7 14	14	20
15	Tues		Riel hanged, 1885 <i>chanceable</i>		7 14	4 57	12 01	7 16	14	20
16	Wed		Henry III of England d. 162		7 15	4 58	12 02	7 17	14	20
17	Thurs		Suez canal opened, 1869		7 17	4 60	12 04	7 19	14	20
18	Frid		J. E. W. Kelly died, 1898		7 18	4 61	12 05	7 20	14	20
19	Sat		Gen. Buell died, 1898		7 20	4 63	12 07	7 22	14	20
20	Sun		Sir Wilfred Laurier b. 1841		7 22	4 65	12 09	7 24	14	20
21	Mon		Pt. Niagara bombard'd, '12 <i>clear</i>		7 23	4 66	12 10	7 25	14	20
22	Tues		Sir Arthur Sullivan died, 1900 <i>rain</i>		7 25	4 68	12 12	7 27	14	20
23	Wed		Methuen d'th Boers, 1899		7 26	4 69	12 13	7 28	14	20
24	Thurs		Poland discovered, 1702 <i>cloud</i>		7 28	4 71	12 15	7 30	14	20
25	Frid		Battle of Grapen, '99		7 29	4 72	12 16	7 31	14	20
26	Sat		Sandwich Islands disc'd, 1769		7 31	4 74	12 18	7 33	14	20
27	Sun		First steam printing, 1814		7 32	4 75	12 19	7 34	14	20
28	Mon		Battle of Modder River, 1899		7 34	4 77	12 21	7 36	14	20
29	Tues		Ohio admitted, 1803		7 35	4 78	12 22	7 37	14	20
30	Wed		St. Andrew		7 36	4 79	12 23	7 38	14	20

A - I was down at the circus this afternoon and I don't think much of the man in charge of the men.

J - Why?

A - Well you know when I asked him when they fed the animals he wanted to know if I was getting hungry.

J - Do you know my dog is longer in the morning than he is at night?

A - Why?

J - Because I let him out in the morning and take him in at night.

J - Is your watch all right now?

A - No, but it is getting.

A - I got a cheap drink this morning Joe.

J - How was that?

A - Well you see I asked the bar tender if he would take the last cent a man had for a drink and he said he certainly would. I beat him to his bargain and paid him the only cent I had.

J - When I was down in Toronto I stopped at the new big hotel.

A - I suppose they made you or they wouldn't have given you a room.

A - What did let's wife turn into?

J - Salt.

A - But what before that?

J - Give it up.

A - Rubber.

Fish, Etc.

Baked Fish Take any cold-boiled fish, free from bones (canned salmon will do), pour over it a cup or more of cream or milk mixed with a little flour, butter, pepper, and salt. Put small bits of butter on top, and bake one half-hour. Cracker crumbs are an improvement.

Moulded Salmon One-half pound of cold-boiled salmon, two eggs beaten light, two tablespoonsful of butter (melted, but not hot), one tablespoonful of fine bread-crumbs, seasoning of pepper, salt, and minced parsley. Chop the fish fine, then rub it in a mortar or bowl with the back of a silver spoon, adding the butter until it is a smooth paste; beat the bread-crumbs into the eggs, and season before working together. Put it into a buttered pudding-mould, and steam or boil for half an hour.

Sauce for the above. One cup of milk heated to a boil and thickened with a tablespoonful of cornflour, one large spoonful of butter, one raw egg, one teaspoonful of anchovy, mushroom or tomato catsup, a small pinch of mace, and one of cayenne. Put the egg in last, and very carefully boil one minute to cook it, and when the pudding is turned from the mould, pour over it and serve. This is a nice supper dish, and canned salmon may be used for it if liked, and the liquor added to the sauce.

Finnan Haddock Wash thoroughly, leave in cold water half an hour, then for five minutes in very hot. Wipe, rub over with butter and lemon juice and broil fifteen minutes.

Fried Frog Legs—Only the hind legs are eatable. They are very good, having a curious resemblance to the most delicate spring chicken. Skin, wash, and lay in milk for fifteen minutes. Without wiping them, pepper and salt, and coat them with flour. Fry in deep boiling fat to a light brown. Or—Wipe off the milk, dip in egg and pounded cracker, and fry.

Christmas Suggestions



Perfumes of the finest quality in artistic bottles and boxes, designed by the artists of Paris and New York.

Hair Brushes in Ebony, Pyralin, Aluminium and Choice Woods.

Travelling Cases.

Toilet Cases.

Shaving Sets.

Atomizers.

Mirrors—Elegant Hand Mirrors, Duplicate Mirrors and Triplicate Mirrors.

Fancy Goods of various kinds.



Our stock in these lines is very choice.

We Wish you a Merry Christmas.

"THE RED CROSS PHARMACY."

(Formerly Taylor's Drug Store.)

Pratt Block, PORTAGE LA PRAIRIE.

CALENDAR COOK BOOK

27

12th Month.

DECEMBER, 1904.

31 Days.

Day	Month	Day Week	HISTORICAL EVENTS	Moon's Signs	WINDING			Moon's Phases	WINDING	CALCULATED	VICTORIA
					Sun Rises.	Sun Sets.	Moon Rises.				
1	THUR.		Queen Alexandra born, 1844		7 18	4 1	0 31	New Moon			
2	FRID.		Jay Gould died, 1892 <i>showery</i>		7 39	4 0	1 47	First Quarter			
3	SAT		Madrid captured, 1808		7 41	4 0	3 3	Full Moon			
4	SUN.		Spineau's insurrection, '37		7 42	3 59	4 8	Last Quarter			
5	MON.		Mozart died, 1791		7 43	3 59	5 2				
6	TUES.		Canadian insurrection, 1837		7 44	3 58	6 43				
7	WED.		Gen. Butler born, 1839		7 46	3 58	7 2				
8	THUR.		Father Matthew d., 1857		7 47	3 57	8 57				
9	FRID.		John Milton born, 1608		7 48	1 57	9 57				
10	SAT		Battle of Stormburg, '99 <i>melty</i>		7 49	1 57	7 47				
11	SUN.		Wireless telegraphy est. '01		7 51	1 57	8 59				
12	MON.		Sir John Thompson d. 1894		7 51	1 57	0 1				
13	TUES.		New Zealand discovered, 1751		7 51	1 57	11 3				
14	WED.		Gen. Washington died, 1799		7 51	1 57	11 3				
15	THUR.		Butler rep's d. Toggia, '99 <i>warm</i>		7 54	1 57	12 4				
16	FRID.		Great Blizzard in Scotland, 1901		7 54	1 57	1 5				
17	SAT		Wood engraving invented 1460		7 55	1 58	2 7				
18	SUN.		Humphrey Davy b. 1778		7 55	1 58	3 10				
19	MON.		Gen. Lawton killed, 1899		7 56	1 58	4 15				
20	TUES.		J. S. Macdonald born, 1812		7 57	1 59	5 19				
21	WED.		Winter begins <i>hazy</i>		7 57	1 59	6 23				
22	THUR.		George Eliot d., 1880		7 58	4 0	7 25				
23	FRID.		Sir Isaac Newton born, 1642		7 58	4 0	8 36				
24	SAT		Treaty of Ghent 1814		7 59	4 0	9 42				
25	SUN.		Christmas Day		7 59	4 2	7 53				
26	MON.		Battle of Trenton, N. J., '76		7 59	4 2	9 6				
27	TUES.		Prof. Pasteur born, '22		8 0	4 3	10 2				
28	WED.		Tay bridge disaster, 1879		8 0	4 3	11 37				
29	THUR.		W. E. Gladstone b., 1809		8 0	4 4	12 4				
30	FRID.		Rudyard Kipling b., 1865		8 0	4 5	0 51				
31	SAT		Battle of Quebec, 1775		8 0	4 6	2 5				

J— I bet I have the best piece of land in Canada. A few years ago as I was walking along to the field smoking I threw a match on the ground. Next year on the same spot what do you think I found?

B— I don't know.

J— Why a telegraph pole.

B— That's not half as good as a piece of land I own up north of Winnipeg.

J— What about it?

B— I was out for a walk and dropped a steel nail and next year what do you think I found there?

J— Steel range I suppose?

B— Better than that! The Grand Trunk Pacific Railway.

B— Did you hear about the big fight down at Sam's cake shop?
J— No. What was it about?
B— Two stale buns got fresh.

J— Did you ever read "The Skyscraper?"
B— No.
J— You ought to. There are 18 good stories in it.

B— If the devil lost his tail, where would he go to get another one?
J— To a liquor store where they retail spirits.

OUR HOUSEKEEPERS' NOTE BOOK.

A dash of salt added to the whites of eggs makes them whip better.

Not a speck of the yolk must get into the whites which are to be whipped.

Fold the whipped whites into any mixture rather than stir them in, as the latter method breaks the air cells.

Add a tablespoonful of water to an egg used for crumbling in order to remove the stringiness.

Use a double boiler for milk.

Milk is scalded when the water in the lower pan boils.

A pinch of bi-carbonate of soda mixed with tomato before milk or cream is added prevents the milk from curdling.

With sour milk, or molasses, use soda instead of baking powder.

Milk and butter should be kept in closely covered vessels, as they readily absorb flavor and odor from other articles.

Butter added slowly in small bits to creamy mixtures or sauces, prevents a greasy appearance forming.

Crumbs grated directly from the loaf give a more delicate color than dried crumbs to fried articles.

Dried crumbs absorb more moisture, and are better for watery dishes.

Crumbs spread over the tops of dishes should be mixed evenly with melted butter over the fire; this is a better method than having lumps of butter dotted over the crumbs after they are spread.

When the sauce bubbles through the crumbs on top of a scollop dish, the cooking is completed.

Meat should not be washed. It can be cleaned by rubbing with a wet cloth, or by scraping with a knife.

Drippings are better than water for basting meats.

Meats should not be pierced while cooking.

Soak salt fish with the skin side up over night. Change the water several times.

To skim sauces, draw the saucepan to the side of the fire, throw in a teaspoonful of cold water, and the grease will rise so that it can be easily taken off.

A few drops of onion juice improve made-over meat dishes; not enough need be used to give a pronounced onion flavor.

The skimming from soups, drippings from any beef roasts, and trimmings from any beef, serve the same uses as lard, cottolene, or butter.

To extract onion juice, press the raw surface of an onion against a grater, move it slightly, and the juice will run off the point of the grater.

Chop suet in a cool place, and sprinkle it with flour to prevent its oiling and sticking together. Remove the membrane before chopping it.

Add a few drops of rose-water to almonds to prevent their oiling when chopped or powdered.

When mixing a liquid with a solid material, add but little liquid at a time and stir constantly to prevent lumping.

Grease moulds evenly with butter or oil, using a brush. Lumps of butter on the side of moulds leave an uneven surface on the article cooked or moulded in them. Moulds for jellies are not greased.

It is desirable to pass all liquid mixtures through a strainer to make them perfectly smooth.

Any flavoring is added after the mixture is cooked, excepting for baked dishes. Wine increases the taste of salt, therefore, where wine is used for flavoring, very little salt should be put in until after the wine is used, when more can be added if necessary.

Dishes which are to be frozen need an extra amount of sweetening.

Flour raises before adding them to a mixture in order to prevent their settling to the bottom.

Never slam the oven door, or jar any cooking material while it is baking.

Miscellaneous.

Chicken Salad—Two large cold fowls, boiled with yolks of nine hard boiled eggs, half a pint of cream, half a pint of vinegar, a gill of mixed mustard, a small teaspoonful of cayenne pepper, a small teaspoonful of salt, two large heads of celery. Cut the chicken and celery into inch pieces, cover and set away, mash the yolks of eggs perfectly smooth; mix with vinegar, mustard, cayenne pepper and salt a long time together. Cover and set away, and five minutes before it is eaten pour the dressing over the chicken and celery, and mix well together.

Lemon Pie—Grated rind and juice of one lemon, to which add nearly a cup of sugar and a piece of butter half the size of an egg, into one cup of boiling water stir one tablespoonful of corn starch, beaten with the yolks of two eggs, bake with an under crust, and when done, spread over the top the whites beaten stiff, with a little powdered sugar, and return to the fire to brown.

Roly-Poly Pudding—
flour, rub into it three
lard, roll it out and
place a lump of butter
place one above
again six inches
take some press
it on pretty
paste to make
over and over
floured cloth
with nut
sugar

Cake
grate
raisins
over
f

Apple Dumplings—Take one cup
sour cream to two cups of butter
half a teaspoonful of soda, and
make with these a nice dough
and cut it as for lard
roll the biscuit as for
apples quarter
dough, place the
spice, then
press it
to shape
some
over
flavor
make
it

AS TO DIET.

Try for any form of rheumatism
Dyspepsia.

Insomnia.

Indigestion.

Neurasthenia.

Try for nervous-

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Try Watermelon for epilepsy and for yellow fever.

Try lemons for feverish thirst in sickness, biliousness, low fevers, rheumatism, colds, coughs, liver complaints, etc.

Try blackberries for diarrhoea.

Tomatoes are a powerful aperient for the liver, a sovereign remedy for dyspepsia and for indigestion. They are invaluable in all conditions in which the use of calomel is indicated.

Figs are aperient and wholesome. They are said to be valuable as a food for those suffering from cancer. They are used externally as well as internally.

Bananas are useful as a food for those suffering from chronic diarrhoea.

Rheum-pant (rhubarb) is wholesome and aperient, is excellent for rheumatic sufferers and useful for purifying the blood.

Peanuts for indigestion. They are specially recommended for corpulent

persons. Peanuts are made into a whole and nutritious soup, are browned in a coffee, are eaten as a relish or are prepared and served

in nervous dyspepsia, indigestion, and vitiation, clear the voice.

For the stomach, are insomnia, and pains as much picaresque,

upon the persons being Shred the in- ne-

WEIGHTS AND MEASURES

FOR HOUSEKEEPERS.

- 2 Cups lard = 1 pound.
- 2 Cups butter = 1 pound.
- 4 Cups white flour = 1 pound.
- 4½ Cups graham flour = 1 pound.
- 2½ Cups corn meal = 1 pound.
- 2 Cups granulated sugar = 1 pound.
- 2½ Cups powdered sugar = 1 pound.
- 3½ Cups confectioner's sugar = 1 pound.
- 2½ Cups brown sugar = 1 pound.
- 2 Cups raisins (packed) = 1 pound.
- 2½ Cups currants = 1 pound.
- 2 Cups stale bread crumbs = 1 pound.
- 9 Large eggs = 1 pound.
- 2 Tablespoonfuls butter = 1 ounce.
- 4 Tablespoonfuls flour = 1 ounce.
- 6 Tablespoonfuls baking powder = ½ oz.
- 3 Teaspoonfuls = 1 tablespoonful.
- 16 Tablespoonfuls dry ingredient = 1 cup.
- 4 Teaspoonfuls = 1 tablespoonful liquid.
- 4 Tablespoonfuls = 1 wineglass or ½ a gill.
- 2 Coffee-cupfuls = 1 pint.
- 2 Tablespoonfuls = 1 ounce, liquid.
- 1 Tablespoonful of salt = 1 ounce.

Terms Used in French Menus Explained for Benefit of the American Hostess.

- A la Normandie**—A dish in which apples enter into the composition.
- A la Dauphinoise**—Signifies a dish that is braised, covered with a thick sauce, crumbled, sauced or egged a second time and then fried.
- A la Parisienne**—Dishes prepared richly and expensively garnished.
- A la Macedoine**—A variety of green vegetables usually served in a white sauce. Sometimes different fruits imbedded in jelly.
- A la Soubise**—Applied to dishes containing onions in quantity sufficient to flavor them strongly.

A la Crecy—Dishes in which carrots are freely used, referring oftenest to the purée.

A la maitre d'hotel—Signifies a substantial, but modest homely sort of cooking.

A la Provençal—A dish prepared with olive oil, and flavored with garlic.

A la Gerard—The name of an assistant cook who invented a dish to please the palate, and bear the name of Mme. de Maintenon. Upon tasting it he decided that it was not worthy the distinction, and therefore called it for himself.

Language of the Eyes.

Grey eyes which turn green with anger or excitement show that their possessor has a choleric temperament.

The white of the eyes showing beneath the iris denotes cool deliberation, while those in which the upper lid passes horizontally across the pupil tell of decided mental ability.

Eyes with long, sharp corners indicate the possession of great discernment and penetration.

A melancholy temperament and blue eyes are a conjunction scarcely ever to be met with.

Brown eyes are said to be the strongest, though, again, those very pale blue eyes are the ones having mesmeric power.

Never trust a person that looks at you out of the side of his eyes. Of course habitually is here meant, and not once in awhile.

Upturned eyes are typical of devotion, and wide open orbs tell us that their owner is of a rash disposition.

Perhaps the most beautiful color for eyes is violet, a tint seen fairly often in the eyes of young children and kittens, but seldom preserved in mature years, though Irish people have more than their share of this especial beauty.

Children and the Moon.

To be born on the first day of a new moon means that the child will have a happy life and be rich.

A child born on the second day will grow space, and it is also lucky on this day to sow seeds.

A child born on the third day will have but a short life.

Never begin any work on the third day, it is not lucky.

The fourth day is also bad, and it is said that anyone falling ill on this day rarely recovers.

The fifth day is said to be favorable to begin any work, although a child born on this day will be deceitful and proud.

The sixth day, it is said, is unlucky to the child born on it, as its life will be short.

The seventh day means that a child born will live long, but have many troubles.

The eighth day is a very prosperous one.

The ninth day promises that a child born shall have riches and honors.

A child born on the tenth day will live long and be a great traveller.

The eleventh day is a lucky day to be married or take a journey.

A child born at the eleventh day of the moon will be healthy and handsome, and if a girl, will be remarkable for wisdom.

A child born at the twelfth day of the moon will meet with every affection, but have a bad temper. It is an unlucky day especially to those falling sick.

A child born on the thirteenth day of the moon will be unfortunate, both in temper and riches. The thirteenth, however, is a good day for marriage, or to find anything that is lost.

A child born on the fourteenth day will not be lucky.

The fifteenth day is also an unlucky one.

The sixteenth day brings no luck to a child. It is a good day to buy or sell, and dreams portend luck on this day.

The seventeenth day of the moon, a child born will be foolish.

The eighteenth day is a lucky one for a male or female child.

A nativity on the nineteenth day means that the child will be wise and most prosperous.

A child born on the twentieth day will be dishonest.

A child born on the twenty-first day of the moon will be of an unhappy disposition. An unhappy fatality attends this day.

On the twenty-second day a child that is born will come in for an estate, be handsome, good and well-beloved. This is a good day to remove bees.

On the twenty-third day of the moon a child that is born will have a very bad temper, be a great traveller, and die miserable. It is a good day to be married or to commence business.

How to Sleep.

Sleep is not only rest to the body, as most people think, but more particularly rest of the brain, and it is very essential that the nervous system should have a period of inactivity to build up as does the body.

Blood, during bodily and mental activity, is supplied to the brain for two purposes. 1st. It is supplied for mere nutrition's sake. and. To supply the amount of nerve force and activity to carry on the functions of active mental work. During sleep, the blood is carried to the brain only for nutrition, and consequently not as much rest to the brain, but it does not follow that little can be of any quality; it must be good well aired, etc. So your sleeping apartments want to have as good and constant a supply of fresh air as does the place where the day of activity is spent.

The Red Cross Pharmacy

FRANCIS TAYLOR'S RED CROSS

It is the only place where you can get all the best
drugs at the lowest prices.

Will you be sure to get the best of everything
by ordering from the Red Cross Pharmacy.

Our motto is to give all the time, money and
the best of everything for the best. The only way
to get the best is to get the best.

A Red Cross Pharmacy in the city and the country
is the only place where you can get the best of everything.

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